

### SPECIFICATION AMENDMENTS

The following references to paragraph numbers refer to the paragraph numbers as used by the U.S. Patent and Trademark Office in U.S. Patent Publication No. US 2005/0205609 A1 when the present application was published. It is noted that these paragraph numbers differ somewhat from the paragraph numbers utilized in the application as originally filed.

Prior to paragraph [0001] delete the line which reads "CROSS REFERENCE TO RELATED APPLICATIONS".

Please delete paragraph <sup>11</sup>[0010] as shown in U.S. Patent Publication No. US 2005/0205609 A1 and substitute therefor the following new paragraph [0010]:

KRH  
9-15-07

<sup>11</sup>  
[0010]     Figs. 1-3 show the orthogonal views of the assembly.     ~~There are 8 figures that show various aspects of the invention. The first 3 figures show the orthogonal views of the assembly.~~

Please delete the paragraph numbered <sup>11</sup>[0012] as set forth in U.S. Patent Publication No. US 2005/0205609 A1 and substitute therefor the following new paragraph:

<sup>11</sup>  
[0012] Fig. 5 shows the assembly detail of the decanter ~~as described in~~  
~~paragraphs 0006 and 0007.~~ It also illustrates the path the wine takes as it is  
poured into the decanter.

KRM  
9-25-07

<sup>15</sup>  
Please delete paragraph [0019] as set forth in U.S. Patent Publication No.  
US 2005/0205609 A1 and substitute therefor the following new paragraph:

<sup>15</sup>  
[0019] Fig. 5 illustrates the flow of wine through the decanter (9). As wine is  
introduced to the decanter (9), it first makes contact with the wine bubble (11). The  
arrows show the directional flow of wine over the surface. As the wine travels  
down, it coats the wine bubble (11) which creates a thin film where air can readily  
mix with virtually every drop of wine. As the wine makes contact with the filter  
(10), a slight amount of turbulence is created which gently agitates the wine. At  
this juncture, sediment and unwanted items are removed from the pour. At times,  
the wine will coat the entire surface of the filter (10) creating a wine membrane over  
the surface. For this reason, air vents (19) (Fig. 6) are added to either side of the  
filter (10) to allow air to escape the decanter (9) as the air is displaced with wine.

<sup>15</sup>  
After the paragraph number [0019] in U.S. Patent Publication No. US  
2005/0205609 A1 insert the following new paragraphs:

<sup>16</sup>  
[0020] In summary, the invention may be described as an open top glass  
vessel (9) for aerating, filtering and dispensing wine comprising a gravity fed

container (9) to collect and store wine, a glass sphere (11) (containing a liquid medium) to introduce air to the wine as wine passes over the glass surface, a stainless steel mesh (10) to trap sediment and other debris normally introduced during the process of pouring wine from a bottle, and a valve (17) to activate the flow of wine from the vessel (9) to a drinking glass.

<sup>17</sup>  
[0021] A support structure is provided to support the apparatus. This support structure may be artistic in nature and made of any suitable material to support the apparatus. The support structure includes the base (15), the left and right hand support rods (12, 13), as well as the decorative rod (14).

<sup>18</sup>  
[0022] The filter (10) may be removed from the container (9) and the glass sphere (11) may be repositioned so as to seal the opening of the vessel (9) and protect the contents in the vessel (9) from foreign debris.

<sup>19</sup>  
[0023] The glass sphere (11) may be frozen and repositioned at the opening of the vessel (9) to assist in cooling wine as wine passes over its surface.

<sup>20</sup>  
[0024] The valve (17) is spring loaded by spring (8) as seen in Figs. 7 and 8, and as such prevents the flow of wine through the valve opening. The lever (6) that protrudes from the valve (17) allows the flow of wine once the lever (6) is pushed upwards by either the rim of a glass or by another manual means.